



### SIGNATURE MIMOSAS

First Two Mimosas \$1  
All Subsequent Mimosas \$3

#### CLASSIC

Splash of Orange Juice

#### BELLINI

Splash of Peach Nectar

#### CINNAMON SNAP

Splash of Goldschlager

#### TROPIC THUNDER

Pineapple Juice, Orange Juice  
and Tabasco for kick

#### TRE MIMOSA

Pomegranate Juice with  
Thyme-Infused Simple Syrup

### THE A LISTERS

Premium Mimosas with  
Ruffino Prosecco \$5

FRESH SQUEEZED ORANGE JUICE

CHEF'S MARKET MIMOSA

We offer office caterings, happy hours,  
private events and holiday parties.

Contact Vanessa for private  
dining information 289-4955 or  
Vanessa@tretrattoria.com

# ANTIPASTI

## VERDURE

Vegetables

\$4 each or 4 for \$14

ASPARAGUS WITH SALSA RUSTICA

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLOTA

HOUSE-MADE RICOTTA BRUSCHETTA

SEASONAL PICKLES

PARSNIP PUREE WITH ORANGE, MINT, CROSTINI

## INSALATE

Salads

\$7

SIMPLE MIX FIELD GREENS  
WITH RED WINE VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

GRILLED RADICCHIO WITH LEMON VINAIGRETTE

SLOW ROASTED CAPRESE  
WITH HOUSE-MADE MOZZARELLA AND BASIL

CHEF'S DAILY MARKET SALAD \$MP

## SALUMI

Sliced Cured Meats

\$6.55 each or 3 for \$18

COPPA

HOUSE-CURED SELECTION

SOPPRESSETTA

PROSCIUTTO DI PARMA

## COCKTAILS

### TRE BLOODY MARY

Tomatoes, dijon, pepperocini,  
cracked pepper, lime juice, Sriracha,  
and Two Bros' House BBQ Sauce \$5

### "THE REFRESHER"

Honeydew melon, English cucumber,  
lemon puree, fresh mint and  
Skyy Ginger Vodka \$10

### "ITALIAN MOJITO"

Mount Gay Rum, sweet basil,  
orange-infused simple syrup,  
lime and soda \$10

## VINO DELL' ESTATE

Your Choice of Red or White  
House Wine by the Glass \$3

# SIGNATURE BRUNCH

## BRUNCH ENTREES

\$12

### "GREEN EGGS AND HAM"

Pesto Scrambled Eggs, Oven Dried Tomatoes, Mozzarella, Salumi and Potato Hash

### PUMPKIN-STUFFED FRENCH TOAST

Pumpkin Crème Anglaise, Spiced Pumpkin Seeds, Apple and Golden Raisins

### PAN SEARED GNOCCHI

with Creamy Gorgonzola or San Marzano Tomato

### CRISPY DUCK CONFIT WITH FRIED EGG

Sweet Corn and Sweet Potato Hash with Marsala Hollandaise

### PAN ROASTED SALMON

with Roasted Cauliflower and Fingerling Potato Hash,  
Cauliflower Puree and Pear Mostarda

### CREAMY MASCARPONE POLENTA

with San Marzano Pepperonata, Italian Sausage and Fried Egg

### "STEAK AND EGGS"

Tuscan Marinated Ribeye with Two Eggs Made-to-Order,  
Potato Hash and Marsala Hollandaise  
(\$15 Supplement)

### MOZZARELLA STUFFED WAGYU MEATBALLS

House Made Fresh Spaghetti and San Marzano Fresca

## WOOD FIRED OVEN PIZZA

\$12

### CHEF'S DAILY BREAKFAST PIZZA

TOMATO, SOPPRESETTA  
AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO  
AND BALSAMIC CIPOLLINI

DUCK CONFIT, BACON CREAM,  
RADICCHIO, APPLE, RED ONION  
AND WHITE CHEDDAR

Pizzas take up to 20 minutes to cook  
and are served when ready

## CONTORNI

Sides

\$4

SEASONAL FRUIT SMOOTHIE

FRUIT PARFAIT

GRANOLA YOGURT PARFAIT

SEASONAL FRUIT BOWL

MIXED GREEN SALAD

CREAMY POLENTA

BUTTERMILK BISCUITS

THANK YOU FOR DINING AT TRE TRATTORIA  
JOIN US FOR LUNCH AND DINNER  
OPEN WEEKDAYS AT 11

CHEF JASON DADY'S RESTAURANTS:



### Tre Trattoria Downtown

(210) 223-0401 TreTrattoria.com  
401 S. Alamo, San Antonio TX 78205

Like us on Facebook for Specials & Events

Executive Chef/Owner: Jason Dady  
Chef De Cuisine: Matt Hanck

Owner: Jake Dady GM: Mark Burnett